

# Pretzels

If your family would like to try it, you will need:

- 1½ cups warm water
- 1 envelope active dry yeast
- 4 cups flour
- 1 T. honey (to activate the yeast)
- 1 tsp. salt
- 1 egg

\* Each batch makes 4 good-sized pretzels.



All you need to do is:

1. Preheat oven to 425°.
2. Mix warm water, yeast, and honey in a small bowl and set aside for 5 minutes.
3. Beat the egg and set aside.
4. In another bowl, mix salt and flour.
5. Add the yeast mixture and stir.
6. Knead the dough on a floured surface adding more water/flour if necessary (more flour if it's too wet/sticky, more water if it's too dry/crumbly).
7. When the dough is the consistency of bread dough, take a handful of it and form all kinds of shapes or letters.  
Please note: The more you handle the dough, the fatter your pretzels will be.
8. Place dough on cookie sheet and brush with beaten egg.
9. Sprinkle with salt (the bigger salt crystals work great!)
10. Bake 12-15 minutes and enjoy warm!